

## TATER BOATS



CLOUDY

**MAKES: 2 boats**

### DIRECTIONS:

1. Cut the baked potato in half lengthwise.
2. Leaving a 1/4-inch layer of potato along the skins, scoop the insides into a bowl.
3. Mash in the cheese, milk, butter, salt, and pepper, then spoon the mixture back into the potato skins.
4. Warm the potatoes for 2 minutes on high in

### INGREDIENTS:

1 medium baked potato  
 1/8 cup grated Cheddar cheese  
 2 to 3 tablespoons milk  
 1/2 tablespoon butter or margarine  
 Salt and pepper to taste  
 Extra grated Cheddar cheese, carrot sticks, red or yellow pepper, and peas or corn

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- the microwave.
5. Decorate the halves with the extra cheese, then add carrot stick masts, pepper sails, and a deck of peas and corn.



There are all sorts of varieties of potatoes: red, white, russet, new, Yukon Gold...they're all a little different, so try them all!